



## Shikigiku Special Kaiseki 四季菊特選會席

### Appetizer 前菜

Hotaruika, Cod Fish Roe Jelly with Sesame Sauce, Nanohana Vegetables,  
Baby Onion, Fresh Bean Curd Skin with Sea Urchin, Soramame  
螢光魷魚、鱈魚籽啫喱伴胡麻醬、菜芯花、新玉蔥、  
鮮腐皮伴海膽、空豆

### Steamed Dish 蒸物

Steamed Egg Custard with Sakura Shrimp  
櫻花蝦蒸蛋

### Sashimi 刺身

Flounder, Red Tuna, Yellowtail  
左口魚、金鑰魚、油甘魚

### Tempura 天扶良

Prawn, White Bait, Bamboo Shoot, Sweet Potato, Baby Green Pepper  
活蝦、白魚、竹筍、蕃薯、青椒仔

### Teppanyaki 鐵板燒

Miyazaki Beef Steak  
宮崎和牛厚燒

### Rice Set 食事

Steamed Rice with Bamboo Shoot  
served with Miso Soup & Pickles  
竹筍御飯  
配 麵鼓湯及香菜

### Dessert 甜品

Seasonal Dessert  
精選季節甜品

**港幣 HK\$920 per person 每位**

If you have any food allergies, please inform our staff.  
如閣下對任何食物產生敏感,請直接與本餐廳職員聯絡。

The price is subject to 10% service charge.  
另加一服務費